

Dinner Menu

the rock inn
Haytor Vale - Dartmoor National Park
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Nibbles

Battered Whitebait – Tartare 6.5
Corn Ribs – Ranch 6
Harlequin Olives 6.5

Hake & Lemon Fishcake - Lemon 6.50
Parmesan & Truffle Potato Tots 6.5
Pork Bolognaise Fritters 6.5

Starters

Roasted Beetroot & Cumin Soup | Orange - Sourdough Focaccia – Crispy Chickpea 10**
Black Treacle Cured Trout | Horseradish – Hazelnut Praline - Nasturtium – Rye 12 5**
Brixham Crab | Watermelon – Pickled Chilli – Granny Smith – Coriander 15.5
Braised Pig Cheek | Salt Baked Celeriac – Crispy Parma Ham 12
Blue Cheese Mousse | Fig – Chicory – Walnut – Honey 11

Mains

“5 Spiced” Pork Tenderloin | Clotted Cream Mash – Pickled Carrot – Peanut Satay 25.5**
Roasted Butternut Squash & Sage Risotto | Parmesan – Truffle – Hazelnut 24**
10oz Rump Steak | Skin on Fries – Caramelised Onion – Watercress – Smoked Sauce 30.5
Devon Lamb Rump | Fondant Potato – Smoked Aubergine – Confit Tomato – Feta – Mint Jus 32.50
Cornish Bream | Braised Hispi Cabbage - Parsley Emulsion - Brown Shrimp - Beurre Noisette 26

Rock Inn Pub Classics

Battered Devon Haddock | Skin on Fries – Mushy Peas – Lemon – Tartare 20.5

Sides

Skin on Fries 5
Kale – Black Pepper 5
Mixed Leaves – Thyme Dressing 4
Tenderstem Broccoli – Brown Butter 5.5

Desserts

Sticky Toffee Pudding | Toffee & Pecan Sauce – Clotted Cream 10.5**
Blackberry Parfait | Dorset Apple Cake – Gin – Apple Sorbet 11.5**
White Chocolate Mille-Feuille | Pineapple – Coconut Crumble – Lemongrass Ice Cream 12
Cheese Board | Biscuits – Pickled Celery – Chutney 13

**Items are available on our Set Menu

2 Courses 31.5

3 Courses 36.5

*All of our meat is served pink unless requested otherwise
Please inform us of any allergies or dietary requirements prior to ordering
A discretionary service charge of 10% will be added to your final bill*